

DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL	DESCRIPTION
1	HOSPITAL PANTRY	29	0	Yes	THE HANDWASH SINK WAS BLOCKED WITH RECYCLE BINS. ACTIONED IMMEDIATELY, NEW SMALLER BINS TO BE SOURCED.
2	INTEGRATED PEST MANAGEMENT	40	0	No	THE CERTIFICATION AND TRAINING OF PEST-CONTROL PERSONNEL WAS NOT AVAILABLE FOR INSPECTION. NOTED, CERTIFICATES WILL BE AVAILABLE AT THE NEXT INSPECTION.
3	PIZZA BAR	16	5	Yes	PIZZA SAUCE, CHEESE, AND PEPPERONI WERE STORED IN PANS ON ICE. TIME WAS BEING USED AS A CONTROL AND EACH PAN LABELED WITH A 4 HOUR "DISCARD" TIME. HOWEVER, THERE WERE TWO TIMES LISTED AS THE DISCARD TIME. THE INSPECTION TOOK PLACE ONE HOUR PAST THE FIRST DISCARD TIME. IT WAS EXPLAINED THAT THE FIRST TIME LISTED IS ACTUALLY THE "START" TIME AND THE SECOND TIME IS THE ACTUAL DISCARD TIME. THE LABEL SHOULD BE MODIFIED TO MORE CLEARLY REFLECT THE START AND DISCARD TIMES. PIZZA COOK RE-INSTRUCTED ON PROPER USE OF THE DISCARD LABELS – LABELS TO BE RE-DESIGNED TO AVOID MISUSE.
4	PROVISIONS / BEER & WINE STORAGE	19	0	No	THERE WERE SEVERAL BOXES OF WINE FOUND SETTING DIRECTLY ON THE DECK DURING THE INSPECTION. THEY WERE PLACED ON PALLETS DURING THE INSPECTION. ACTIONED IMMEDIATELY.
5	PROVISIONS / FISH FREEZER	19	0	No	THERE WAS A BUILD-UP OF ICE IN THE CONDENSATE COLLECTION PAN AND THERE WAS ALSO ICE ON A FOOD BOX STORED UNDER THE COLLECTION PAN. CORRECTED 7/19/03.
6	PROVISIONS / SALAMI WALK-IN	16	5	Yes	THERE WAS A BLOCK OF DUCK PATE THAT WAS SENT UP TO THE MAIN GALLEY, A SMALL QUANTITY CUT OFF AND RETURNED TO PROVISIONS WRAPPED IN PLASTIC WRAP. THE RETURNED BLOCK WAS NOT LABELED WITH A DISCARD DATE. THE PATE WAS LABELLED IMMEDIATELY WITH PROPER DATES AND CREW RE-INSTRUCTED – THIS ISSUE IS PART OF ONGOING TRAINING AND REGULAR RE-TRAINING.
7	MAIN GALLEY DECK 5 / GARDE MANGER	20	0	No	UNDERCOUNTER REFRIGERATOR 052326B HAD AN AMBIENT AIR TEMPERATURE OF 50° F. THE UNDERCOUNTER FRIDGE WAS CHECKED AND FOUND TO BE DEFROSTING. DEFROSTING SCHEDULES WILL BE MONITORED AND FOOD WILL BE MOVED TO OTHER STORAGE FOR THE DURATION OF DEFROST CYCLE.
8	MAIN GALLEY DECK 5 / GARDE MANGER	16	5	Yes	SEVERAL TRAYS OF POTENTIALLY HAZARDOUS FOODS WERE FOUND WITH INTERNAL PRODUCT TEMPERATURES OF 47°F. THE FOOD ITEMS WERE DISPOSED OF DURING THE INSPECTION. IT WAS COMMENTED THAT THE TEMPERATURE OF THESE FOODS WOULD HAVE BEEN CHECKED PRIOR TO SERVICE. ALL PERSONNEL HAVE BEEN RE-INSTRUCTED ON THE ABOVE PROCEDURES. THIS ISSUE IS PART OF ONGOING TRAINING AND REGULAR RE-TRAINING.
9	MAIN GALLEY DECK 5 / SERVICE LINE	16	5	Yes	THERE WERE THREE BAINS MARIE PANS OF GRAVY FOUND IN A STEAM CABINET UNDER ONE OF THE BAINS MARIE. THE TEMPERATURE OF THE GRAVY IN ONE OF THE PANS WAS MEASURED AT 134° F WHILE THE OTHER TWO WERE ABOVE 140° F. IT WAS STATED THAT THE GRAVY HAD BEEN PLACED IN THE UNIT AT NOON AND THE TEMPERATURE WAS TAKEN AT 1500. THE OUT OF TEMPERATURE PAN WAS DISCARDED. ACTIONED IMMEDIATELY AND ALL PERSONNEL RE-INSTRUCTED. THIS ISSUE IS PART OF ONGOING TRAINING AND REGULAR RE-TRAINING.

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10	MAIN GALLEY DECK 5 / SERVICE LINE	26	0	Yes	SEVERAL SMALL SKILLETS WERE FOUND STORED IN THE HOT HOLDING STEAM CABINET UNDER ONE OF THE PORT SIDE BAINS MARIE. THE WERE STORED AS CLEAN BUT WERE SOILED WITH FOOD RESIDUE. IT WAS STATED THAT THE COOKS WASHED, RINSED, AND SANITIZED THESE SKILLETS THEMSELVES BECAUSE THEY ARE NON-STICK. SKILLET REMOVED IMMEDIATELY AND SENT TO THE POT WASH TO BE WASHED AND STORED IN THE CLEAN AREA. PERSONNEL RE-INSTRUCTED. THIS WILL BE PART OF ONGOING TRAINING AND REGULAR RE-TRAINING.
11	CREW GALLEY	16	5	Yes	SEVERAL PANS OF PASTA SAUCE CONTAINING MEAT WERE FOUND WITH INTERNAL PRODUCT TEMPERATURES OF 53° F. THE SAUCES WERE DISCARDED DURING THE INSPECTION. ACTIONED IMMEDIATELY – CREW RESPONSIBLE RE-INSTRUCTED. THIS ISSUE IS PART OF ONGOING TRAINING AND REGULAR RE-TRAINING.
12	CREW GALLEY	20	0	No	THE UNDERCOUNTER REFRIGERATOR WHERE THE PASTA SAUCES WERE STORED HAD AN AMBIENT AIR TEMPERATURE OF 50° F. UNDERCOUNTER FRIDGE WAS CHECKED AND REPAIRED THE SAME AFTERNOON . 7/19/03.
13	CREW GALLEY	20	0	No	THE COOK'S THERMOMETER WHICH WAS USED TO MEASURE THE TEMPERATURE OF THE PASTA SAUCE WHEN REMOVED FROM THE BLAST CHILLER WAS OUT OF CALIBRATION. WHEN CHECK WITH AN ICE BATH IT INDICATED 0° F. CREW COOK RE-INSTRUCTED ON CORRECT PROCEDURES FOR THERMOMETER'S CALIBRATION.
14	CREW GALLEY	16	5	Yes	NUMEROUS PANS OF COOKED RICE WAS FOUND IN THE BACKUP HOT HOLDING CABINETS BEHIND THE SERVICE LINE. THE CHEF STATED THAT TIME WAS USED AS THE PUBLIC HEALTH CONTROL FOR ALL FOODS THAT EXIT THE CREW GALLEY AND GOES EITHER TO THE SERVICE LINE OR THE HOLDING CABINETS. THE RICE IN THE UNITS WERE NOT LABELED WITH THE DISCARD TIME OR LOG ENTRIES INDICATING WHEN THE TIME STARTED. RICE WAS DISCARDED IMMEDIATELY AND CREW COOK WAS RE-INSTRUCTED ON HACCP CORRECT PROCEDURES. THIS ISSUE IS PART OF ONGOING TRAINING AND REGULAR RE-TRAINING
15	POOL FORWARD	09	0	Yes	FREE CHLORINE RESIDUAL MEASURES TAKEN FROM THE FORWARD POOL DURING OPERATION RANGED FROM 0.53 PPM TO 1.2 PPM. THE READING TAKEN FROM THE POOL EQUIPMENT SPACE WITHIN MINUTES PRIOR WAS 1.8 PPM. EXTRA CALIBRATION WAS DONE AND MANUAL READING FROM THE POOL WILL BE CARRIED OUT BY THE HOTEL ENGINEER DAILY.
16	POTABLE WATER	06	0	No	THERE WAS NO RECORD OF THE CALIBRATION OF THE EVAPORATOR CHLORINATION ANALYZER OR THAT IT WAS CHECKED AT THE START OF PRODUCTION ON MANY OF THE RECENT ANALYZER/RECORDER CHARTS. ALL THE RECORDS HAVE BEEN UPDATED AND IMPLEMENTED ACCORDINDLY.
17	POTABLE WATER	08	0	No	THERE WAS NO BACKFLOW PREVENTION DEVICE INSTALLED ON THE FLEXIBLE SHOWER HOSES IN THE HOSPITAL TOILET ROOMS. BLACKFLOW PREVENTERS ON THE FLEXIBLE SHOWER HOSES IN THE HOSPITAL TOILET HAVE BEEN INSTALLED.
18	HORIZON COURT - DISHWASH	22	0	No	THE IN-USE CONVEYOR DISHWASH MACHINE HAD A FINAL RINSE GAUGE TEMPERATURE WHICH WAS OVER 30 °F OUT OF CALIBRATION AS MEASURED AGAINST THE PLATE LEVEL TEMPERATURE. THE DISHWASH MACHINE WAS REPAIRED AND THE MALFUNCTION HAS BEEN CORRECTED.
19	HORIZON COURT DISHWASH	22	0	No	THREE OF THE 7 FINAL RINSE UPPER ARM SPRAY NOZZLES WERE CLOGGED IN THE CONVEYOR DISHWASHING MACHINE DURING ACTIVE USE. THE 3 CLOGGED SPRAY NOOZLES HAVE BEEN CLEARED AND NOW ALL 7 ARE FUNCTIONING WELL.

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20	HORIZON COURT - DECK 12 GALLEY	15	0	Yes	
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TWO DENTED CANS OF FRUIT WERE FOUND STORED ON A SHELF ABOVE THE PREPARATION COUNTER IN THE COLD PANTRY.

CANS WERE DISCARDED IMMEDIATELY. CREW WERE INSTRUCTED IN THE CORRECT PROCEDURE TO FOLLOW WITH REGARD TO DENTED CANS FROM DELIVERY TO SERVICE. THIS IS PART OF ONGOING TRAINING AND REGULAR RE-TRAINING.

21	COMMENT	*	0	No	
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IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY.

PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV

USE EMAIL MESSAGE SUBJECT LINE: SHIP NAME - CAS - [INSERT INSPECTION DATE] .